



PREP: 20 min +  
chilling  
COOK:  
SERVES: 24

## Christmas Baileys Malteser Fudge

This dreamy, creamy, no-bake and extremely easy to make fudge is a strong contender on the "to make" list of the year. Dark Chocolate, Baileys and crisp Maltesers create the ultimate Christmas (and all-season) combo.

### Ingredients

395g can sweetened condensed milk  
1 cup (220g) caster sugar  
125g butter  
2 tbsp (40ml/60g) Queen Glucose Syrup  
200g dark chocolate, chopped  
1/3 cup (80ml) Baileys Irish Cream  
1 tsp Queen Concentrated Vanilla Extract  
280g Maltesers

### Method

#### STEP 1

Grease and line the base of a 20cm x 20cm square cake tin or a 26cm x 16cm slice tin with baking paper or foil sprayed with non-stick spray.

#### STEP 2

Place condensed milk, sugar, butter and Glucose Syrup in a large (3L) microwave-safe glass bowl and microwave for 8 minutes, stopping to stir every 2 minutes. Keep a close eye on the microwave as the mixture may bubble over.

#### STEP 3

Add Baileys and Vanilla Extract, stirring to combine – be careful as mixture may bubble. Add chocolate and stir until mixture is smooth and glossy. Working quickly, pour into tin and smooth. Top with Maltesers and lightly press into fudge.

#### STEP 4

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## Method

Allow to cool completely before refrigerating for 2 hours. Slice into pieces with a hot knife to serve.

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